

Pils K NZ 12,5 Blg wer 1.0

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **36.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (69.4%)	81 %	5
Grain	Cara-Pils/Dextrine	1 kg (13.9%)	72 %	4
Grain	Rice, Flaked	1 kg (13.9%)	70 %	2
Grain	Weyermann - Acidulated Malt	0.2 kg (2.8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kohatu	30 g	30 min	5.8 %
Boil	Southern Cross	30 g	30 min	13.1 %
Aroma (end of boil)	Kohatu	20 g	10 min	5.8 %
Aroma (end of boil)	Southern Cross	20 g	10 min	13.1 %
Dry Hop	Kohatu	50 g	5 day(s)	5.8 %
Dry Hop	Southern Cross	50 g	5 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	23 g	Fermentis